WINTER GARDEN ROOM MENU

STARTERS

Soup of the Day

Vegetable Tomato Lentil Soup

Arugula Salad 10
Blood Oranges, Pine nuts, Gorgonzola Cheese, Herb White Balsamic Vinaigrette

Baby Gem Lettuce Salad 10
Grilled Red Pears, Candied Walnuts, Stilton Bleu Cheese, Dried Cranberries, Sherry Wine Vinaigrette

BBQ Jack Fruit Pizza 13
Cheddar Cheese, Golden Pineapple, Jalapeno

Tangerine Salmon Belly Tartare 13
Cucumber, Dill Crème Fraiche, Brioche Toast, Frisée

Mango Avocado Crab Salad 16
Quinoa Salad, Pickled Red Onion, Cilantro Leaves, Chipotle Cream

SALADS and SANDWICHES

Grilled Shrimp Kale Caesar Salad 19
Tuscan Kale, Focaccia Croutons, Semi-Dried Cherry Tomatoes, Roasted Garlic Caesar Dressing

Creamy Spinach Artichoke Stromboli 14
Roasted Garlic, Mozzarella Cheese, Pickled Italian Vegetable Chopped Salad

Vegetarian Farro Lentil Bowl 16
Kale, Oranges, Cranberries, Butternut Squash, Scallions, Fennel, Smoked Cheddar Cheese, Creamy Caramelized Onion Dressing

Bistro Steak Sandwich 18
Caramelized Onions, White Cheddar Cheese, Fresh Spinach, Spicy Red Pepper Aioli, Toasted Garlic Bread, House-Made Potato Chips

Italian Seafood Salad 21
Octopus, Calamari, Shrimp, Mussels, Scallops, Braised Fennel, Cured Olives, Broccoli Rabe, Lemon Herb Vinaigrette

Impossible Smash Burger 16
Mango Napa Cabbage Slaw, Peanut Butter, Sriracha, Togarashi Spiced French Fries

MAIN ENTREES

Winter Squash Quinoa Cake 18
Sautéed Kale, Parsnip Puree, Roasted Red Beets

Massaman Chicken Curry 19
Peanuts, Potato, Bok Choy, Snow Peas, Carrots, Jasmine Rice

Grilled Skuna Bay Salmon 21
Pappardelle Pasta, Cipollini Onions Confit, Sautéed Spinach, Semi-Dried Grape Tomatoes, Parmesan Lemon Herb Sauce

Braised Lamb Shoulder Enchilada 22
Cotija Cheese, Avocado, Black Bean Puree, Red Chile Mole

Braised Boneless Beef Short Rib 24
Aged Gouda Farro Risotto, Roasted Root Vegetables, Pan Reduction Sauce

Jumbo Lump Crab Cakes 24
Leek Smashed Yukon Gold Potatoes, Roasted Carrots & Parsnips, Grainy Mustard Beurre Blanc

Seared Duck Breast 24
Sweet Potato Puree, Braised Red Cabbage, Roasted Quince, Spiced Duck Jus

Executive Chef Brian Driscoll

V : Vegan  ✓ : Vegetarian
**WINTER DESSERT MENU**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td>Winter Fruit Crisp, Apples, Pears, Cranberries, Vanilla Streusel</td>
<td>7</td>
</tr>
<tr>
<td>S’more Crème Brûlée, Chocolate Custard, Toasted Meringue,</td>
<td>7</td>
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<tr>
<td>Graham Cracker Cookie</td>
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<tr>
<td>Vegan Spiced Cake, Vegan Caramel</td>
<td>7</td>
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<tr>
<td>Cherry Pistachio Trifle</td>
<td>7</td>
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<tr>
<td>The Bent Spoon Ice Cream and Sorbet, Mini Cookies</td>
<td>7</td>
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**HOT BEVERAGES**

<table>
<thead>
<tr>
<th>Item</th>
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<tbody>
<tr>
<td>Small World Coffee and Decaf</td>
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<tr>
<td>Tea Forté Herbal Tea</td>
<td>3.10</td>
</tr>
<tr>
<td>Cappuccino</td>
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</tr>
<tr>
<td>Latte</td>
<td>3.60</td>
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<tr>
<td>Espresso</td>
<td>2.30</td>
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